acid chained compound selected from the group of peptides, proteins and mixtures thereof, and wherein the total quantity of said amino acids, or pharmaceutically acceptable salts thereof, and said amino acid chained compounds is 40%, wt., or less.

41. The composition of claim **38** wherein said lipid has a mole ratio of unsaturated free fatty acids and triglycerides thereof, to saturated free acids and triglycerides thereof, greater than one.

42. The composition of claim **38** wherein about from 70 to 85%, by wt., of said lipid is composed of medium chain fatty acid triglycerides having from six through 12 carbon atoms in the fatty acid moiety thereof and mixtures of such triglycerides; and wherein said medium chain fatty acid triglyceride contains at least 95%, by wt., of fatty acid triglycerides having from six through 10 carbon atoms in the fatty acid moiety thereof.

43. The composition of claim **42** wherein said lipid has a mole ratio of unsaturated free fatty acids and triglycerides thereof, to saturated free acids and triglycerides thereof, greater than one.

44. The composition of claim **38** wherein said carbohydrate is selected from the group consisting of disaccharides, trisaccharides, tetrasaccharides, oligosaccharides, dextrins, starch, and mixtures thereof.

45. The composition of claim **38** wherein said composition comprises, by dry wt., about from 4 to 22% of said amino acid mixture; about from 22 to 85% of said carbohydrate, about from 4 to 15% of said lipids; about from 3 to 10% wt. gelatinized high amylose starch and about from 0.6 to 3% of said water-lipid emulsifying agent.

46. The composition of claim **45** wherein said amino acid profile essentially corresponds to the amino acid profile of egg albumin.

47. The composition of claim **45** wherein said lipid has a mole ratio of unsaturated free fatty acids and triglycerides thereof, to saturated free acids and triglycerides thereof, greater than one.

48. The composition of claim **45** wherein about from 70 to 85%, by wt., of said lipid is composed of medium chain fatty acid triglycerides having from six through 12 carbon atoms in the fatty acid moiety thereof and mixtures of such triglycerides; and wherein said medium chain fatty acid triglyceride contains at least 95%, by wt., of fatty acid triglycerides having from six through 10 carbon atoms in the fatty acid moiety thereof.

49. The composition of claim **45** wherein said carbohydrate is selected from the group consisting of disaccharides, trisaccharides, tetrasaccharides, oligosaccharides, dextrins, starch, and mixtures thereof.

50. A dietary food composition consisting essentially of an aqueous emulsion of the composition of claim **38**, said emulsion having a solids content of about from 10 to 50%, by wt., an osmolality of less than 650 milliosmoles and a viscosity of about from 2 to 100 centipoise.

51. A dietary food composition consisting essentially of an aqueous emulsion of the composition of claim **46**, said emulsion having a solids content of about from 10 to 50%, by wt., an osmolality of less than 650 milliosmoles and a viscosity of about from 2 to 100 centipoise.

52. A process for preparing the composition of claim **38** which comprises the steps of

a. providing an aqueous mixture containing said peptide or peptide-amino acid mixture, said lipid, said carbohydrate, said high amylose starch and said emulsifying agent in the relative proportion desired in said composition of claim **38**, said aqueous mixture having a solids content of about 20 to 60% wt.;
b. homogenizing said aqueous mixture of step (a);
c. passing the homogenized mixture through a steam injector operating at temperatures of about from 120° to 150°C and pressures of about from 70 to 95 psig; and
d. spray drying the steam injected product thereby yielding the composition of claim **38**.

53. A process for preparing an aqueous emulsion of the composition of claim **38**, which comprises the steps of:

a. providing an aqueous mixture containing said peptide or peptide-amino acid mixture, said lipid, said carbohydrate, said high amylose starch and said emulsifying agent in the relative proportion desired in said composition of claim **38**, said aqueous mixture having a solids content of about 20 to 60% wt.;
b. homogenizing said aqueous mixture of step (a);
c. passing the homogenized mixture through a steam injector operating at temperatures of about from 120° to 150°C and pressures of about from 70 to 95 psig; and wherein said steam injection is controlled to yield an emulsion having a solids content of at least 10% wt.

54. The process of claim **53** wherein the emulsion product of step (c) is canned.

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